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# Hunky Munky Peanut Pie

Makes one 9-inch pie

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## TOOLS YOU’LL NEED

- Pie dough for a Standard Single Crust
- 9-inch standard pie plate
- Instant-read thermometer
- Pie crust shield or foil
- Plastic squeeze bottle with a narrow tip or a piping bag fitted with a #2 piping tip



## INGREDIENTS

Unsalted butter 6 tablespoons

Turbinado sugar 1 cup plus 1 tablespoon

Bananas, peeled and sliced about 4 medium

Salt ½ teaspoon

Lyle’s Golden Syrup (Golden Syrup Tate & Lyle Sugar can be found in grocery stores, specialty food stores, and online)

Eggs 3 large

Vanilla extract 1 tablespoon

Roasted unsalted peanuts 2½ cups

Miniature chocolate chips ½ cup

Chocolate Ganache (follows this recipe), ½ recipe warm and pourable

## PREPARATION

1. Partially Blind Bake the crust: The pie will bake longer after the filling is added, so it should not be completely browned at this point. Remove the pie dish from the oven, set it on a wire cooling rack, and remove the foil or parchment and pie weights. Decrease the oven temperature to 275°F.

2. PREPARE THE FILLING: While the crust is blind-baking, melt 1 tablespoon/0.5 ounce/14 grams of the butter in a nonstick skillet along with ¼ cup/1.75 ounces/50 grams of the turbinado sugar over medium-high heat. Once the butter is melted, add the bananas, cover the pan, reduce the heat to low, and simmer for 10 minutes.

*(continued)*



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## Hunky Munky Peanut Pie (*continued*)

### PREPARATION (*continued*)

3. Uncover the pan. The bananas should have softened and look like they are sitting in a pool of liquid, with all the sugar dissolved. If not, turn the heat up a bit, re-cover the pan, and keep checking every 2 minutes until the liquid has released and the sugar has dissolved. Increase the heat to medium-high, keeping the liquid at the boiling point. Keep stirring with a rubber spatula, pressing on the bananas until they soften into a paste and the liquid has completely evaporated. The bananas will start to caramelize and concentrate. Keep breaking up and flipping the banana paste until fully caramelized and concentrated, another 10 to 15 minutes, then remove it from the heat. You should have approximately 1½ cups/7.6–8.8 ounces/215–250 grams of caramelized banana paste at this point. Set it aside.



4. Melt the remaining 5 tablespoons/2.5 ounces/71 grams butter in a microwave-safe bowl. Whisk in the remaining ¾ cup plus 1 tablespoon/ 5.75 ounces/163 grams turbinado sugar, salt, and golden syrup. Whisk in the eggs one at a time, mixing well between each addition. Microwave the mixture at medium (50%) power, checking the temperature and stirring every minute or so until it gets to 130°F. (You can also use a double boiler; to do so, fill a medium saucepan with 1 inch of water, bring the water to a simmer over medium-high heat, then reduce the heat to medium-low and set the bowl over the water, making sure the bottom of the bowl doesn't touch the water; whisk constantly until it reaches 130°F on an instant-read thermometer, about 10 minutes.)

5. Pour the mixture through a fine-mesh sieve and into another bowl to remove any stray bits of cooked egg. Whisk in the vanilla and the caramelized banana paste. Switch to a rubber spatula and fold in the roasted peanuts and the chocolate chips.

6. **FILL THE CRUST AND BAKE:** Place a pie crust shield on the crust to protect the edges from drips and splashes and pour the mixture into the warm pie shell. Transfer the filled pie with the pie shield to the middle rack of the oven and bake until the top has browned slightly and the filling has puffed and set, about 1 hour and 10 minutes. If the center still sloshes when the pie is moved, continue baking, checking every 5 minutes until the filling has puffed and the center wobbles slightly. Remove the pie from the oven, take off the pie shield, and set the pie on a wire rack to cool completely.

7. **DECORATE THE PIE:** Pour the warm Chocolate Ganache into a squeeze bottle or prepared piping bag. Place the shield on the pie again to keep the edges clean, and drizzle the ganache decoratively over the surface. The pie is best served at room temperature. (Leftovers can be stored, covered, at room temperature, for up to 3 days.)



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## Hunky Munky Peanut Pie (*continued*)

**PREPARATION** (*continued*)

### Chocolate Ganache

### INGREDIENTS

Bittersweet chocolate, finely chopped 4 ounces

Heavy cream  $\frac{1}{2}$  cup

Light corn syrup, optional  $\frac{1}{2}$  teaspoon

### PREPARATION

1. Place the chocolate in a medium bowl.
2. Heat the cream and corn syrup to a simmer in a microwave at high (100%) power or in a small saucepan over medium heat. The cream should just begin to bubble around the edges.
3. Pour the hot cream over the chopped chocolate and gently shake the bowl to ensure that the hot cream covers all of the chocolate. Set aside for 30 seconds.
4. Whisk the chocolate and cream mixture together until the mixture is smooth and uniform. Use immediately while still warm and pourable as directed in the recipe.

